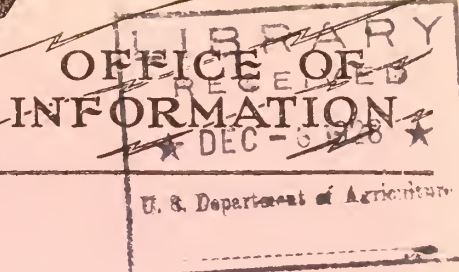


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1.9  
In 3Hh  
Housekeepers' Chat

Tuesday, December 11, 1928.

## NOT FOR PUBLICATION

Subject: "How to Wash Rag Rugs," Menu and recipe from Bureau of Home Economics,  
U. S. D. A.

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Did you ever see anything like it? I mean like the way the days are rushing by, these last two weeks before Christmas. Seems as though I simply can't find time to get everything done.

I did some Christmas shopping yesterday; rode home on a crowded streetcar, jammed with other women who had also been Christmas shopping. One of them was carrying a huge lampshade; another had a bird cage. Can you imagine anything worse than a woman with a bird cage, on a crowded street car? I still have a "crick" in my back, where the corner of the bird cage jabbed me.

When I got home, I told Uncle Ebenezer about my busy day -- but he didn't sympathize as much as I had expected.

"Aunt Sammy," he said, "you and other modern women may think you are terribly busy, but what if you had to work as hard as your ancestors did? I was reading today from the diary written by Abigail Foote of Connecticut, in the year 1775. Here is what her hands and fingers had done in one day. Please note the pace she has set for a modern woman:

"Fix'd gown for Prude, mended mother's ridinghood, - spun short thread, - Fix'd two gowns for Walsh's girls, - Carded tow - Spun linen, worked on cheese basket, - Hatchel'd flax with; Hannah, we did 51 lbs. apiece - Pleated and ironed, - Read a sermon of Doddridge's, - Milked the cows, - Spun linen, did 50 knots, - Made a broom of Guinea wheat straw, - Spun thread to whiten, - Set a red dye, - Had two scholars from Mrs. Taylor's -- Spun harness twine - Scoured the Pewter."

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Uncle Ebenezer gave me an idea. I sat down and made a list of the things I've done in a typical day, and read him the list. Here it is, if you're interested

Fix'd breakfast; mended Uncle Ebenezer's glove; sewed button on Fred's coat; packed lunch for Billy; washed breakfast dishes; made the beds; fix'd hem in gown for my Next-Door Neighbor; cleaned the house; washed three rag rugs; fix'd lunch; washed dishes; made Jellied Grapefruit Peel, to fill Christmas boxes; finished sewing new lining in coat for Billy; washed kitchen windows; fix'd dinner; washed dishes; helped Fred with his Latin; read story in magazine -- and so to bed.

When I showed my diary to Uncle Ebenezer, he admitted that the modern woman could probably fill a day just as full of work, as did Abigail Foote of Connecticut, in the year 1775. That being just what I wanted him to say, we got along fine for the rest of the evening.



Before we talk about food, I want to tell you what good luck I had, washing my rag rugs. I knew that if the rugs were to keep looking nice and new they'd have to be washed before they were badly soiled, and that they would have to be washed carefully. I selected a bright fall day, when the rugs would dry quickly, on the clothes line.

Before I washed the rugs I shook them thoroughly. Then I put them in a thick lukewarm soapsuds, and lifted them up and down, using a scrub brush to help loosen the dirt. I rinsed the rugs thoroughly, in several waters and hung them on the line. Rag rugs can be washed in a washing machine -- and they can also be rinsed with a hose, if you want to save time.

They must be rinsed well -- if soap is left in the fabric, the rugs will be sticky, and the colors dull. Don't wring the rugs, but hang them dripping on the line. Pull them straight, so that they will dry in shape.

When washing large rag rugs, you will save strength by laying the rug flat on the floor of the porch, or on a large kitchen table, and scrubbing with a brush and thick soapsuds. If you have rag rugs which are quite thin, you will find that they will keep their shape better if dipped in water containing a little starch, just before they are hung on the line.

Seems as though I had something else to mention today. Oh, yes, the Menu Specialist says to tell you about the Household Account book, which you may have in exchange for 50 cents. If you want to budget your income next year, and keep accurate account of all your household expenses -- in other words, find out where the money goes, so you can save some of it -- then I strongly advise you to send for one of these Household Account Books, which can be bought for 50 cents from the Superintendent of Documents, Government Printing Office, Washington, D. C. If you send right away, you can get the book by January first, which is the date we all resolve to turn over a new leaf, budget our incomes, and really save some money.

The Household Account Book contains enough blank forms for 12 months; if you want to use it for another year, you can buy separate sheets for one cent a-piece. Here's another hint, from the Menu Specialist; she covered her book with a pretty paper cover, which makes it attractive enough to keep on the desk in her living room.

Something else I wanted to mention. Have you seen the bright new wardrobes? During the past few months bright colors have advanced on kitchens, bathrooms, and living rooms of modern homes -- now they've reached even the clothes closets. Closets which were one time dark and dingy places, used simply to keep clothing and other articles out of sight, are now part of the bedroom, in furnishings and decoration.

The new clothes closets are scientifically arranged, with shelves, drawers, sliding rods and clothes hangers, shoe racks and shoe trees, garment bags



and hat stands. In one of the modern homes I visited last week both the walls and furnishings of the clothes closets harmonized with the color scheme of the entire interior of the house. Their bright paint and cheerful wall paper made them attractive rooms in themselves. Gay cretonne bags were used for dresses, shoes, and laundry.

This reminds me that osnaburg, the inexpensive, durable cotton material I have often mentioned in connection with interior decorating, is sometimes sold as "Almanac cloth," (because it's good for any day in the year), and also as "Greenville cloth."

Our menu today -- pardon me -- do you have pencils and paper? I got to thinking about the menu, and this Onion Soup, and rushed headlong into it, without warning you. That's not right -- I don't mean I rushed into the soup. Anyhow, here's the menu: Onion Soup au gratin; Toasted Rolls or Bread; Celery and Dill Pickles; and Cottage Pudding with Pineapple Sauce.

In Washington, D. C., there is a famous restaurant, famous for this famous Onion Soup. Perhaps you have eaten it there. I shall not broadcast the recipe for this delicious, delectable Soup, because it is printed on page 10 of the Radio Cookbook -- and I know you'd rather look it up yourself, in the book, than have me read it to you.

But I shall give you the recipe for the Pineapple Sauce, to be served on the Cottage Pudding, because it is not in the Radio Cookbook.

Five ingredients, for Pineapple Sauce:

1 No. 2 can (about 2 cups)	1/4 teaspoon salt,
crushed pineapple	1 tablespoon butter, and
1/4 cup sugar	1 tablespoon cornstarch

Five ingredients, for Pineapple Sauce: (Repeat)

Drain and press the juice from the crushed pineapple. Mix the cornstarch and the sugar, and add to the juice. Cook this mixture, in the upper part of a double boiler, over the direct flame, until the sauce thickens. Stir constantly. Place the upper part of the boiler over the lower part, cover, and cook the sauce for ten minutes. Remove from the fire, add the butter, salt, and pineapple, and mix well.

The menu again: Onion Soup au gratin; Toasted Rolls or Bread; Celery and Dill Pickles; and Cottage Pudding with Pineapple Sauce.

Tomorrow: Potatoes, in Soup and Salad.

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